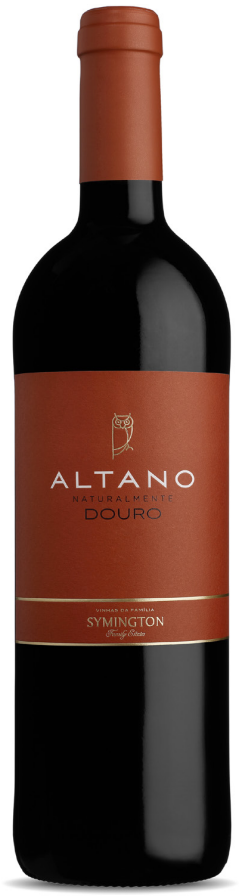
ALTANO
DOURO

ALTANO DOC DOURO RED 2018



Altano Douro wines are produced by the Symington family with grapes sourced from the family's own vineyards in the Douro Valley where they have lived and worked since the 19th century.

SYMINGTON
Family Estates

THE WINE

This Altano DOC Douro red wine is made from a combination of several traditional Douro grape varieties sourced from the Symington family's Douro Valley vineyards, principally those located in the Cima Corgo and Douro Superior subregions.

VINTAGE OVERVIEW

Although 2018 started very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June, all recording above-average precipitation. Soil water reserves were amply replenished, an excellent position for the vines' growing and ripening cycles. The wet, cold spring and generally unsettled atmospheric conditions continued into the summer and diminished the crop size. Inevitably, the vine's growth cycle was delayed by a few weeks, but a hot and dry August put maturations back on track. In early September, climatic conditions favored balanced ripening of the berries with adequate levels of acidity that are reflected in the wine's balance. Yields were meager, but that selected the high quality that the wines reveal.

WINEMAKING

The wine is fermented in stainless steel vats with pumping over and soft macerations at low temperatures (23-25°C) aiming to extract color and aromas and limit tannin extraction in order to produce a wine that favors fresh, floral aromatics and ripe fruit flavors.

WINEMAKERS

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

PROVENANCE & GRAPE VARIETIES

The fruit comes from the family Quintas in the Cima Corgo and Douro Superior.
Touriga Franca, Tinta Roriz, Tinta Barroca.

AGING & PRODUCTION

Stainless steel vats and used 400 liter French and American oak barrels.
Bottled from February 2020.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favorably in the bottle until 2022.

TASTING NOTE

Deep, ruby-crimson color. Aromas of Mediterranean maquis vegetation with eucalyptus and pine needle notes as well as black plum and damson. Full and satisfying on the palate with ripe, fruits of the forest flavors, seasoned with peppery tannins. A good wine to serve with pasta and spicy food.

WINE SPECIFICATIONS

Alcohol: 14.1% vol.
Volatile Acidity: 0.5 g/dm³ (acetic acid) Total Acidity: 5.4 g/dm³ (tartaric acid) pH: 3.72
Total Sugars (glu+fru): <0.8 g/dm³
Allergy Advice: Contains sulfites
Compatible with vegetarian and vegan diets

Vegan practicing

Certified B Corporation
This company meets the highest standards of social and environmental impact